

Paneer Dosa Recipe

Ingredients:

Idli Batter – 250 gms
Paneer – 1/2 cup, crumbled
Onion – 1, small, finely chopped
Oil – 4 tsp
Coriander Leaves – handful, chopped
Green Chilli – 1, chopped
Grated Carrot – little

Preparation:

1. Heat little oil in a pan.
2. Add the carrot, onions and green chillies.
3. Saute for a minute.
4. Add salt and crumbled paneer.
5. Mix well and remove.
6. Heat a tawa over medium flame.
7. Pour a ladleful of the idli batter and spread well.
8. When one side is cooked, turn it over and add 1 tblsp of the paneer mixture.
9. Spread the mixture evenly and cook for 30 to 45 seconds or till done.
10. Garnish with coriander leaves.
11. Serve hot with chutney and sambar.

